

## CLASSROOM & LABORATORY MANAGEMENT PRETEST \*\*

Name \_\_\_\_\_ Period \_\_\_\_\_

### I. TRUE/FALSE

- \_\_\_ 1. Sitting on counter tops is an unclean act.
- \_\_\_ 2. Hair is only clean just after it is washed.
- \_\_\_ 3. Dirty, unkept clothes may be carriers of bacteria.
- \_\_\_ 4. Chlorine bleach should **never** be combined with any other cleaning agent.
- \_\_\_ 5. Tilex is a cleaning agent that gets rid of hard water spots.
- \_\_\_ 6. Dirt under fingernails is an ideal environment for some types of worms and other parasites to grow.

### II. FILL-IN-THE-BLANK

- 7. If a food item needs to be tasted and then tasted again describe how you would proceed.
- 8. Name three ways to extinguish a grease fire.  
a. \_\_\_\_\_ b. \_\_\_\_\_ c. \_\_\_\_\_
- 9. When putting pans in the oven and when removing pans from the oven, first \_\_\_\_\_ the oven racks.
- 10. You have just dropped a glass measuring cup, what precautions do you take in cleaning up the broken glass?
- 11. The two types of food measurements are?  
a. \_\_\_\_\_ b. \_\_\_\_\_
- 12. How should the bread boards in the kitchens be cleaned?
- 13. Name 3 precautions you should take in the kitchen in relation to cleanliness.

14. Explain the correct procedure for measuring the following ingredients:
- granulated (white) sugar -
  - flour -
  - brown sugar -
  - shortening -
15. Give the abbreviations for the following:
- dozen \_\_\_\_\_
  - ounce \_\_\_\_\_
  - pound \_\_\_\_\_
  - gallon \_\_\_\_\_
  - cup \_\_\_\_\_
  - pint \_\_\_\_\_
16. What do the following abbreviations mean?
- tbsp. \_\_\_\_\_
  - t. \_\_\_\_\_
  - hr. \_\_\_\_\_
  - min. \_\_\_\_\_
  - T. \_\_\_\_\_
  - qt. \_\_\_\_\_
17. Give the equivalents.
- 3 teaspoons = \_\_\_\_\_ tablespoon(s)
  - 16 tablespoons = \_\_\_\_\_ cup(s)
  - 4 cups = \_\_\_\_\_ pint(s)
  - 8 quarts = \_\_\_\_\_ gallon(s)
18. Using the recipe given below, change the measurements when the recipe is doubled and then change the measurements when the recipe is halved.

**DOUBLED**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

1 1/2 cups sugar  
2/3 cup peanut butter  
2 1/4 cups uncooked oats  
1/3 cup milk  
1 tsp. salt  
2 tbsp. cocoa

**HALVED**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

### III. **MATCHING**

A. Match the equipment terms with their uses.

- |                              |  |
|------------------------------|--|
| ___ 1. straight-edge spatula | a. cooks with steam under pressure             |
| ___ 2. pastry blender        | b. bastes foods with liquid                    |
| ___ 3. rubber scraper        | c. cuts shortening into dry ingredients        |
| ___ 4. double boiler         | d. levels dry ingredients and spreads frosting |
| ___ 5. colander              | e. removes food from spoons, bowls, etc.       |
| ___ 6. strainer              | f. heats easily burning foods.                 |
| ___ 7. pressure cooker       | g. drains liquids                              |
| ___ 8. baster                | h. removes unwanted parts                      |

B. Match the following cooking terms with their definitions.

- |                 |  |
|-----------------|--|
| ___ 1. fold in  | a. to mix shortening and flour           |
| ___ 2. marinate | b. to combine gently                     |
| ___ 3. mince    | c. to soak in acid-oil mixture           |
| ___ 4. scald    | d. to cut into smallest pieces           |
| ___ 5. sauté    | e. to beat rapidly to incorporate air    |
| ___ 6. whip     | f. to cook food in a small amount of oil |
| ___ 7. cream    | g. to heat to simmering point            |
| ___ 8. cut in   | h. to beat until soft, creamy and smooth |

## IDENTIFICATION

1. Name: \_\_\_\_\_  
Use(s): \_\_\_\_\_  
\_\_\_\_\_



2. Name: \_\_\_\_\_  
Use(s): \_\_\_\_\_  
\_\_\_\_\_



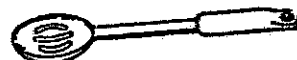
3. Name: \_\_\_\_\_  
Use(s): \_\_\_\_\_  
\_\_\_\_\_



4. Name: \_\_\_\_\_  
Use(s): \_\_\_\_\_  
\_\_\_\_\_



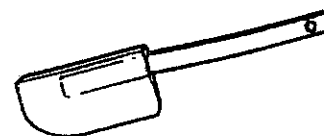
5. Name: \_\_\_\_\_  
Use(s): \_\_\_\_\_  
\_\_\_\_\_



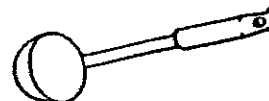
6. Name: \_\_\_\_\_  
Use(s): \_\_\_\_\_  
\_\_\_\_\_



7. Name: \_\_\_\_\_  
Use(s): \_\_\_\_\_  
\_\_\_\_\_

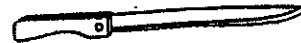


8. Name: \_\_\_\_\_  
Use(s): \_\_\_\_\_  
\_\_\_\_\_



9. Name: \_\_\_\_\_

Use(s): \_\_\_\_\_



10. Name: \_\_\_\_\_

Use(s): \_\_\_\_\_



11. Name: \_\_\_\_\_

Use(s): \_\_\_\_\_



12. Name: \_\_\_\_\_

Use(s): \_\_\_\_\_



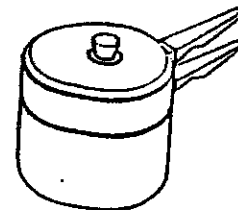
13. Name: \_\_\_\_\_

Use(s): \_\_\_\_\_



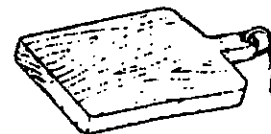
14. Name: \_\_\_\_\_

Use(s): \_\_\_\_\_



15. Name: \_\_\_\_\_

Use(s): \_\_\_\_\_



16. Name: \_\_\_\_\_

Use(s): \_\_\_\_\_

